

## SHARED PLATES

- EDAMAME** choose sea salt, ginger-soy, or spicy garlic 5
- FRIED CAULIFLOWER** parmesan, fire roasted red bell pepper purée 8
- XO SHISHITO PEPPERS** blistered Japanese peppers, Chinese XO sauce, panko 8
- LOBSTER MAC & CHEESE** lobster, bacon, 4 fromages mix, miso beurre blanc 16.<sup>50</sup>
- GRILLED ARTICHOKE** kale slaw, ginger broccoli rémoulade 12
- SHANGHAI SPRING ROLLS**(2) spiced quinoa, kale, cabbage, Veggie or Pork 8.<sup>50</sup>
- CRISPY CRAB RANGOONS**(4) cream cheese, Osaki premium mix, chili plum 9.<sup>50</sup>
- FISH & CHIPS** Chilean sea bass, sweet potato fries, spicy chili rémoulade 18
- LOBSTER DIM SUM**(3) pan-fried lobster dumplings, ginger beurre blanc, chili oil 18.<sup>50</sup>
- CHICKEN LETTUCE WRAPS** butter lettuce, ground chicken, carrot, onion 12
- AHI NAPOLEON\*** (3) wonton stacks of ahi tossed with mango, red bell, miso-citrus 13
- 🍴**KOBE BEEF SLIDERS**(2) Shanghai-style bun, avocado, jalapeño, leeks, tom, aioli 12
- CRISPY RICE CALAMARI** petite calamari rings, hoisin plum 13
- 🍴**ROCK SHRIMP TEMPURA** lightly fried, spiced aioli, togarashi 15
- 🍴**KOBE TATAKI** 2 oz. seared, goat cheese, crispy shallot, xo sauce, jalapeño, basil oil 23

## FRESH GREENS

- add: grilled salmon 9.<sup>50</sup> crispy lemon chicken 7 teriyaki chicken 7 grilled shrimp 9*
- HOUSE SALAD** seasonal greens & fruit mix, champagne vinaigrette 8
- CASHEW & KALE** kale mix, parmesan, tart cherries, balsamic cherry vinaigrette 9
- CHOPPED SALAD** w/ romaine, edamame, bacon, tomatoes, avocado, dates, corn, croutons, bleu cheese, cucumber, champagne vinaigrette 9
- BEET & KALE** red beets, kale mix, parmesan, champagne vinaigrette, truffle 13
- AHI TATAKI SALAD\*** ahi w/ seasonal greens mix, avocado, ginger-scallion demi 19
- CRAB CAKE SALAD** jumbo blue lump crab, grapefruit, avocado, corn, edamame, slaw 19.<sup>50</sup>

## SIGNATURE PLATES

- add small Jing fried rice to any entree for \$7*
- KOBE BURGER\*** 8 oz. American Kobe beef, white cheddar, LTA 18
- 🍴**PEPPERCORN TENDERLOIN** wok-charred w/ red bell, jalapeño, onion, shallot 27
- BONE-IN FILET\*** wasabi mashed potatoes, grilled asparagus 42
- ISLAND RIBEYE\*** 16 oz. cowboy cut, glazed tropical juices, cauliflower, wasabi mash 45
- 🍴**LOBSTER CIOPPINO** fresh seafood medley, spicy sino-lobster broth, ciabatta 43.<sup>50</sup>
- MISO SEABASS** miso-sake marinade, fresh vegetables, ginger beurre blanc 42
- BABY BACK RIBS** 1/2 rack - fall off the bone tender, truffle fries, cabbage & kale slaw 26
- HAWAIIAN-STYLE CHICKEN** herb roasted, pineapple fried rice, mango glaze 26
- FAMOUS PEKING DUCK** slow roast duck, leek, cucumber, steamed buns 32
- LEMONGRASS SALMON\*** yuzu balsamic, lemongrass beurre blanc, vegetables 26
- HONEY SHRIMP & SCALLOPS** crispy flash fried, light honey glaze, seasonal veg 27
- 🍴**AHI TATAKI\*** seared ahi steak, avocado, serrano, leeks, ginger-scallion demi 35
- KOBE ON THE ROCK\*** w/ ponzu-wasabi, Hawaiian sea salt, (3oz min, \$12 per ounce)

## CLASSIC WOK *add small Jing fried rice to an entree for \$7*

- choice: chicken 18 flank steak 19 shrimp 23 scallops 26 tofu 16*
- 🍴**THAI BASIL** w/ jalapeño, broccoli, roasted black bean sauce
- SESAME STYLE** crispy flash fried w/ fresh vegetables in a sweet sesame sauce
- MONGOLIAN** w/ scallion, yellow onions in a Mongolian brown sauce
- 🍴**KUNG PAO** stir-fried w/ fresh vegetables, peanuts, roasted Thai chili

## GRAINS & NOODLES

- add: chicken or roast pork 5 shrimp or combination 7 seafood 9 lobster 12*
- CLASSIC FRIED RICE** wok-tossed w/ egg, corn, soy beans, scallion, mixed vegetables 11
- POWER ZONE RICE** brown rice, egg whites, kale, cauliflower, quinoa, broccoli, soy bean 13
- CHINESE LO MEIN** egg noodles wok-tossed w/ scallion, onion, carrots, light brown sauce 11
- 🍴**PAD THAI** thin rice noodles w/ egg, peanuts, carrots, scallion, tangy Thai sauce 11
- WOK TOSSED UDON** red bell, onions, scallions Japanese black bean soy 11

## SUSHI & ROLLS

- CLASSIC CALIFORNIA ROLL**  
Osaki mix, cucumber, masago, avo, roe 11
- STRAWBERRY SALMON ROLL\***  
mango, cucumber, avo, cream cheese 12
- 🍴**CRISPY TUNA ROLL\***  
mango, avocado, cucumber 13
- SHRIMP TEMPURA ROLL**  
asparagus, bell pepper, lettuce 13
- 🍴**SPICY YELLOWTAIL ROLL\***  
cucumber, mango, carrot 15
- WAIKIKI ROLL\***  
tempura shrimp & eel, crab mix, avo, aioli 17
- 🍴**ELECTRIC DRAGON ROLL**  
eel, avo, tempura shrimp, pop rocks 17
- RAINBOW ROLL\***  
yellowtail, ahi, salmon, mango chutney, ponzu 17
- SOFT SHELL CRAB ROLL**  
cucumber, mango, masago, avocado 16
- 🍴**HAMACHI "DYNAMITE" ROLL\***  
yellowtail, spiced masago aioli, Osaki mix 18

+ add a house or kale salad to any sushi roll for \$6

## NEW STYLE SASHIMI

- 🍴**SASHIMI TRIO\*** 15  
yellowtail, salmon, ahi, ponzu
- YELLOWTAIL TIRADITO\*** 14  
Peruvian style, beet haystack, spiced aioli
- 🍴**DRUNKEN AHI\*** 15  
sake, ginger-soy, serrano pepper
- 🍴**CITRUS SALMON\*** 14  
cilantro-ginger, wasabi cream
- 🍴**YUZU HAMACHI\*** 16  
champagne-yuzu dressing, serrano

## SIDES 8

- SWEET POTATO FRIES  
CABBAGE & KALE SLAW  
PARMESAN TRUFFLE FRIES  
CRISPY TOFU SQUARES  
SOOTHING CUCUMBERS  
WASABI MASHED POTATOES  
BUDDHA'S VEGGIE DELIGHT

## SOUPS

- MISO TOFU 5  
WILD MUSHROOM HOT & SOUR 5  
WOR WONTON 9

## ADD-ON'S

- SMALL JING FRIED RICE 7  
SMALL POWER ZONE RICE 9

🍴 spicy Please request gluten free options



Denver Tech. Center